

## ICED COCONUT COFFEE

🕒 12 min.    🍳 Difficult

### MATERIALS

Tall Recipe Glass (12 Oz/350 ml)  
*Maestria* Machine  
*Aeroccino* Milk Frother Or Your  
*Nespresso* Machine's Steam  
Nozzle

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Either *Ristretto*,  
*Arpeggio*, Or *Ristretto*  
*Decaffeinato* Grand Cru  
Spoonful Of Brown Sugar  
Scoop Of Coconut Ice Cream  
Milk  
Cinnamon Powder  
Lightly\_toasted Desiccated  
Coconut

### INSPIRATIONS



### HOW TO MAKE THIS RECIPE?

Put a spoonful of brown sugar in the glass

- Insert a capsule of either *Ristretto* or *Decaffeinato* Grand Cru in the *Maestria* machine and prepare the coffee (0
- 85 oz/25 ml or 1
- 35 oz/40 ml)
- Place a scoop of coconut ice cream on the coffee
- Pour the milk in the *Aeroccino* milk frother and press the cold milk froth button or use the steampipe
- Sprinkle the froth with powdered cinnamon
- Sprinkle on some lightlytoasted desiccated coconut